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Perdeberg Shiraz 2024

Colour: Deep Purple
Bouquet: A fusion of dark plum, blackberry and black pepper, dried spices and cloves.
Taste: A rich palate with intense fruit and enticing spice characters, complemented by a dash of well-integrated oak, followed by a lingering aftertaste.

Enjoy this wine paired with spicy pizzas, pasta or BBQ-basted meats.



variety : Shiraz | 100% Shiraz
winery : Perdeberg Wines
winemaker : Arthur Basson
wine of origin : Coastal Region
analysis : **alc :** 13.64 % vol **rs :** 5.4 g/l **pH :** 3.31 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Ready to be enjoyed now or within the next three years

The story of Perdeberg has been driven by the place, people and passion of the Paardeberg area. Dating back to 1941, the company has been in business for over 80 years. The combination of passion, innovation and a deep respect for the land remains the drive behind Perdeberg's success.

This collection of wines is made in an elegant, but fruity new world style. Wines made to be enjoyed with friends, family, food or on their own.

in the vineyard : Soil Type: Decomposed granite, Glenrosa and Malmesbury shales.
Average yield: 9 tonnes per hectare
Age of vines: 16 years
Irrigation: Combination of dryland (natural rainfall), and irrigated vineyards.

about the harvest: Vintage: The 2024 harvest started two weeks earlier than the previous year. However, unforeseen winds during late November and early December resulted in a reduced yield. Despite this, the anticipated quality remains exceptional. Elevated temperatures in early February necessitated an early grape harvest by the team.
Picking date: March 2024
Grape sugar: 23.8° Balling

in the cellar : Method: The grapes were harvested in the early morning. Grapes were de-stemmed and cold maceration was given for two days to extract maximum flavour and colour from the skins. Fermentation was done in stainless steel tanks with regular pump overs for seven days. During malolactic fermentation, French and American oak staves were added to help with the complexity of the wine.
Wood maturation: The wine was aged with wood staves for eight months.

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